



EVENTS & PARTIES

Chat to our bar staff or send an enquiry directly to info@astorhotelmotel.com.au about booking your next function at The Astor Hotel Goulburn

02 4821 1155 TO ORDER TAKEAWAY
- PICK UP ONLY -

HOTEL
ASTOR
MOTEL

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WINE LIST

SPARKLING

	150ML	BOTTLE
CRAIGMOOR CUVEE BRUT NV South East, Australia	8.5	41
PAUL LOUIS BLANC DE BLANC NV Loire Valley, FRANCE	10	49
BIMBADGEN ESTATE SPARKLING MOSCATO Hunter Valley, NSW	9	43
CA DEL SOLE PROSECCO NV Italy	10	45

WHITE

POCKETWATCH SAUVIGNON BLANC Central Ranges, NSW	8.5	41
PIKORUA SAUVIGNON BLANC Marlborough, NZ	9.5	44
ARA 'SINGLE ESTATE' SAUVIGNON BLANC Marlborough, NZ		52
GEOFF WEAVER SAUVIGNON BLANC Adelaide Hills, SA		46
NICK O'LEARY RIESLING Canberra, ACT		42
MR MICK RIESLING Clare Valley, SA	8.5	40
PIKES 'LUCCIO' PINOT GRIGIO Clare Valley, SA	10	45
CORRYTON BURGE PINOT GRIS Adelaide Hills, SA	10.5	46
AD HOC 'HEN AND CHICKEN' CHARDONNAY Pemberton, WA	10	48
BLEEDING HEART CHARDONNAY South Australia	8	36
ALLANDALE VERDELHO Hunter Region, NSW		42

ROSÉ

NICK O'LEARY ROSÉ Canberra, ACT	9.5	42
MARQUIS DE PENNAUTIER Languedoc, FRANCE		49

RED

BELLVALE PINOT NOIR Berrys Creek, VIC	9	41
ELVARADO TEMPRANILLO GRENACHE McLaren Vale, SA	9	40
DALFARRS SANGIOVESE Nagambie, VIC	9.5	45
ZIEGLER 'HACK BARROW' GSM Barossa, SA	10	49
TIM ADAMS CABERNET MALBEC Clare Valley, SA		46
TALTARNI 'DYNAMIC' SHIRAZ VICTORIA	10	43
POCKETWATCH SHIRAZ Central Ranges, NSW	8.5	41
YOUNG BLOOD 'TOM FOOLERY' SHIRAZ Barossa Valley		46
REDMAN CABERNET SAUVIGNON Coonawarra, SA	10	56



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BEGIN OR SHARE

WOODFIRED FOCACCIA (V) 9.5 house made roasted garlic, parmesan + parsley butter
SMOKED CHICKEN WINGS (GF) 29 bucket full, honey bbq glaze + blue cheese sauce
CALAMARI (GF) 18 cajun spread + chipotle mayo
CHEESE + BACON WEDGES 17.5 sour cream, sweet chilli, tortilla bowl
HALOUMI CHIPS (V) 17.5 tomato relish
PULLED PORK TACOS 18.5 soft tortilla, lettuce, salsa verde + lime
PRAWN + CHICKEN DUMPLINGS 16.5 ginger, coriander + ketchup manis
BEEF + CHILLI SPRING ROLLS 18 sweet chilli sauce

PASTA & SALAD

PAPPARDELLE 23 bacon, swiss mushrooms, cream, parmesan
LINGUINI 25 squid, prawns, fresh tomato, garlic, chilli, coriander
TAGLIATELLE 25 rosemary braised lamb, mixed capsicum, basil
BEEF + SWEET POTATO SALAD (GF) 23 mixed leaves, glazed pecans, smoked brisket, spanish onion + sweet potato crisp
PUMPKIN + HALOUMI SALAD (GF) (V) 22 baby spinach, cherry tomatoes + papitas in house dressing
CAESAR SALAD 19.5 cos leaf, pancetta, focaccia croutons soft egg + shaved parmesan
ADD CHICKEN 4
SALMON NICOISE (GF) 25 baby gem lettuce, roasted potatoes, beans, olives, soft eggs, cherry tomatoes in lemon vinaigrette

LITTLE ONES

HAM + CHEESE PIZZA	14
CHICKEN NUGGETS + CHIPS	
CHEESE BURGER + CHIPS	
FISH + CHIPS	
LINGUINI IN TOMATO SAUCE + PARMESAN	

FROM THE SMOKER

BANGERS + MASH 27 pork fennel sausage, creamy mash, caramelized onion + gravy
BEEF SHORT RIBS (GF) 36 creamy mash, seasonal greens, corn, red wine jus
PORK BABY BACK RIBS (GF) 32 apple slaw, corn + chips
LAMB SHOULDER NACHOS (GF) 29 piled high, feta, salsa fresca, sour cream, jalapeño, coriander
"BOSTON BUTT" BURGER 25 pork, tortilla chips, slaw, pickled mustard, chips
BEEF BRISKET BURGER 34 baby rays, lettuce, pickle, aged cheddar, chips
PULLED LAMB BURGER 26 roquette, mixed capsicum, mint, tzatziki, chips

FROM THE GRILL

RUMP (GF) 36 250g, grass fed
SIRLOIN (GF) 42 thick cut, 300g, clover valley grain fed
SCOTCH FILLET (GF) 48 300g, 30 days aged, grain fed

ALL STEAKS SERVED WITH YOUR CHOICE OF
CHIPS + SALAD OR MASH + SEASONAL VEGETABLES

SAUCES

Mushroom / Gravy / Worcestershire + garlic / creamy pepper

SIZZLING FAJITAS 29.5 EXTRA TORTILLA + \$2

CHOOSE ANY PROTEIN chicken / brisket / lamb / pork
fresh tortilla, lettuce, mixed cheese, pico de gallo, salsa Verde + sour cream

SERVED ON A SIZZLING HOT PLATE

(V) vegetarian (GF) gluten free
Vegan options available upon request

Please note - 10% surcharge on public holidays

PUB CLASSICS

FISH & CHIPS 25 beer battered fillets, salad greens, house tartare
CHICKEN SCHNITZEL 23.5 300g panko crumbed, chips, mixed leaves + gravy
CHICKEN PARMI 26.5 tomato sauce, double smoked ham, chips + salad
ROASTED SALMON (GF) 32 spinach, risotto, fennel + apple salad
LAMB SHANK (GF) 29 creamy mash + seasonal greens
RANCH BURGER 24.5 220g beef, crisp bacon, lettuce, tomato, cheese, bbq ranch, fries
SOUTHERN FRIED CHICKEN BURGER 24.5 apple slaw, jalapeño, chipotle mayo, fries
ZUCCHINI BURGER (V) 24.5 sweet potato, haloumi, chipotle sauce, fries

WOOD FIRED PIZZAS

ALL 26

SEAFOOD

mixed seafood, chillis, onions, roquette

TANDOORI CHICKEN

mushrooms, twice cooked bacon, shallots, minted yoghurt

HAWAIIAN

double smoked ham, smoked pork, pineapple + honey mustard

PEPPERONI

bocconcini, calamata olives, anchovies, basil

LOADED MEAT (V)

brisket, pancetta, ham, pulled pork, bbq sauce

VEGETARIAN

zucchini, eggplant, sweet potato, capsicum, fetta, chipotle sauce

SMOKED LAMB

cherry tomatoes, red onions, peppers, fetta, tzatziki

BBQ CHICKEN POLO

mushrooms, onions, pancetta, kalamata olives

EXTRA TOPPINGS + \$4 EACH

DESSERTS

ALL 12.5

STEAMED BANANA PUDDING
TIRAMISU
CHOCOLATE FONDANT